		Departmen Div						nd So ntal H		ervices			
		Food Esta								Report Page	1 0	of 3	2
INSPECTION RSN TYPE Regular	GRADE	INSPECTION D	ATE		EST	ABL	SH	MENT	NAME	>			
Follow-up	101	TIME IN T	ME OL		PER	MIT	НО	LDER		- S-100	- 5	- 0	10000
Complaint	RATING	SANITARY PERM	DO PA		100	LIS	3/\L	- 1	en c	SERVICES, LIC			_
Investigation Other:	K	1700020	7 (#	3	3	Pol	TE	5009-2-16 NEW 3 DEDEDO GRMG	2)		
ESTABLISHME			EPHO	~ / -	No.	of Ri	isk f	Factor/I	nterventi	ion Violations RI	SK CAT	TEGC	RY
CAFETER	And the second second	0	_	THE OWNER WHEN PERSONS NAMED IN	- Contraction	Total Property lies	-	PERSONAL PROPERTY.	Action to the last of the last	ntervention Violations	4		
FOO				****	_		_	_		IEALTH INTERVENTIONS appropriate box for COS and/or R.	j		
IN = in compliance OU											= Deme	erit poi	ints
Compliance Status	Sun	ervision	cos	R	PTS	1	Com	npllanc	e Status	s tentially Hazardous Food (TCS Food)	cos	R	PT
7) IN OUT	Person in charge	present, demonstrates	T		6				N/A N/C	Proper cooking time and temperatures			6
		performance duties				-				Proper reheating procedures for hot holding Proper cooling time and temperature	\Box	\dashv	6
2(JM)OUT		areness; policy present	T		6		19	IN DUT	N/A N/C	Proper both holding temperatures		\dashv	6
3 (IN DUT		orting, restriction & exclusion enic Practices			6			TUO(M		Proper cold holding temperatures Proper date marking and disposition	\Box	\Box	6
4 (IN OUT N/A N/O		sting, drinking, beteinut, or	T		6		21	1111001	N/A N/C	Consumer Advisory		_	6
	tobacco use	n eyes, nose, and mouth	+		6			_		Consumer Advisory	1		
		amination by Hands	1		-		22	IN OU	N/A)	Consumer Advisory provided for raw or undercooked foods			6
6 (IN)OUT N/A N/O	Hands clean and	properly washed ntact with ready-to-eat foods of	25		6	-				Highly Susceptible Populations	\perp		
7 (IN) OUT N/A N/O	approved alternat	e method properly followed	21		6	H	23(IN DUT	N/A	Pasteurized Foods used; prohibited foods no	T	T	6
8(IN)OUT	Adequate handwa	ashing facilities supplied &			6				1907	offered Chemical	Щ,		0
	Approv	red Source					24	IN OUT	(NA)	Food additives: approved and properly used	T	Т	6
9 (IN OUT N/A N/O		m approved source proper temperature	-		6	-	_		0	Toxic substances properly identified, stored.	+	\dashv	_
11 IN OUT	Food in good con	dition, safe, and unadulterate	d		6		25 (IN DUT		used			6
12 IN OUT (N/A) N/O	Required records parasite destruction	available: shellstock tags,			6				Table 10.0	formance with Approved Procedures Compliance with variance, specialized	-	L	_
	Protection fro	m Contamination	,			L	26	IN OUT	N/A	process, and HACCP plan			6
13(IN OUT N/A	Food separated a Food contact surf	nd protected aces: cleaned & sanitized			6					e improper practices or procedures identified a			
15 IN OUT		of returned, previously			6					buting factors of foodbome Illness or injury. Pose control measures to prevent foodborne illness			
	Iserved, recondino	ned, and unsafe food	OD	REI	All	P	RΔ	CTI	CFS				
	Good Retail Pract									nicals, and physical objects into foods.			
Mark "X" in box: If r	numbered item is n	ot in compliance and/or if CC	S and/o						te during i	inspection R =Repeat violation PTS =De	merit po		076
Compliance diales	Safe Foo	d and Water	1000	IX	1 10	Ĕ	OIII	phance	Julius	Proper Use of Utensils	1003	K Jr	- 10
	eggs used where r	equired			1		40			sils: properly stored			工
28 Water and to	e from approved s	ource			2	4	41		iensiis, eq andled	Julpment and linens, properly stored, oned,		ŗ	1
29 Variance obt		erature Control			1		42 43	-		single-service articles: properly stored, used diproperly			1
.311	ng methods used; a	adequate equipment for	П		1		40]		- 11	Utensils, Equipment and Vending			
temperature	***	not holding	+		1	4	44	X		onfood-contact surfaces cleanable, properly onstructed, and used		1	1)
31 Plant food properly cooked for hot holding 32 Approved thawing methods used			\Box		1	1	45	V	arewashir	ng facilities: installed, maintained, used; test	\vdash	7	\tilde{a}
33 Thermometer provided and accurate					1	_	46		rins onfood-co	ntact surfaces clean		\dashv	Y
34 Food properl	Food Ide	entification	7		1	E	47	lu	a. 0	Physical Facilities		_	0
		ood Contamination				_	47 48	_		water available, adequate pressure stalled; proper backflow devices			2
35 Insects, rodents, and animals not present					2	4	49	S	ewage and	d wastewater properly disposed			2
Contamination prevented during food peparation, storage & display				- 4	1		50			es: properly constructed, supplied, & cleaned			2
37 Personal cleanliness 38 Wiping cloths: properly used and stored					1	-	51 52			fuse properly disposed; facilities maintained silities installed, maintained, and clean	\vdash	500	1
39 Washing fruits and vegetables					1		53	A	dequate ve	entilation and lighting; designated areas use			†
I have read and under Person in Charge (Print a		e violation(s), and I am	aware	of th	ie co	rect	tive	measu		des de la companya dela companya dela companya dela companya de la companya de la companya de la companya dela companya de la companya de la companya dela com			
CATHERINE	C. SAN		D	-	_			D-300	Da	12 28/17			
PEHINSPECTOR (Print and Sign) KARTERINE PUENS (4 / R. ORION DO (m	0			Fo	flow-up (Circle one): YES NO	Wow-up	Date	
App.: DEH 10.201	A STATE OF THE PARTY OF THE PARTY.	1	: DPHSS		Yell	ow: Fe	ood	Establish	ment		122	10	

Department of Public Health and Social Services **Division of Environmental Health** Food Establishment Inspection Report Page 2 of 3 LOCATION (Address) LOT 5009 - 2-16 NEW ESTABLISHMENT NAME GFS GROUP \$133 ROUTE 3 DEDEOD (GRMC) INSPECTION DATE SANITARY PERMIT NO. PERMIT HOLDER 12 , 28 , 3017 170002071 FOOD SERVICES, LLC GLOBAL. TEMPERATURE OBSERVATIONS Item/Location Temperature (° F) Item/Location Temperature (° F) CREAM OF ZUCCHINI / HOT HOLDING 202.5 CUT WATERMELON / WALK IN CHILLER 38.5 WHITE RICE 166.5 | 196.0 RAW SHELLED EGG 31.0 BROWN PLOE 168.0 / 187.5 SERVICE LINE ARROZCALOO / 146.0/ 156.0 191.5 GRAYY 43.0 EGG LANDWICH / 10-60 CHILLER RAW SHELLED EGG / COLD HOLDING 75.5 43.0/45.0 THINA CANOWICH PORK TOCINO / WALK-IN CHILLER 41.5 140.5 42.5 38.0 OUT MELONS CHICKEN THIGHS 40.5 CUT BEEF 40.5 SHRIMP 40.0 1 CUT HONEY DEW 42.0 CORRECT ITEM NO. **OBSERVATIONS AND CORRECTIVE ACTIONS** BY DATE Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code. WAS CONDUCTED TODAY PREVIOUS INSPECTION DONE ON 9/21/17 A REGULAR INSPECTION RESULTED IN A Ø/A RATING. THE FOLLOWING WERE OBSERVED: 41 CLEANED UTENSILS SUCH AS KNIVES, SPOONS, FORKS AND SPATULAS WERE 1/29/2018 FOUND DRYING AND BEING CTORED DIRECTLY ON SHELVINGS, IN A CONTAINER ANO. ON THE LEVER HANDLES OF THE PREPARATION MIK. WITH PAPER LINER UTENSILS SHALL BE PROPERLY STORED, ORIED AND HANDLED TO PREVENT CONTAMINATION OF CLEANED UTENVILS. 44 WALK-IN FREEZER FOUND WITH ICE BUILD-UP ON THE DOOR, FLOOR AND VHELVES. 1/29/2018 SHELVINGS FOR CLEAN UTENSILS AND ERVIPMENT FOUND WITH WHITE PLANTIC PARTICLES AND RUST. CUITING BOARDS FOUND WITH DARK STAINS. FOOD AND NON-FOOD CONTACT FURFACES SHALL BE MAINTAINED TO PREVENT CONTRIMINATION OF FOOD, PREVENT PHYSICAL HAZARDS AND TO PROPERLY UTILIZE THE EQUIPMENT. 45 MECHANICAL WAREWASTING MACTINE FOUND WITH "MAINTENANCE NEEDED" 12/29 Ki NOTIFICATION ON LCD SCREEN. 1/29/18 WAREWATHING FACILITIES SHALL BE MAINTAINED AND KEPT IN GOOD REPAIR TO ENSURE THAT UTENSILS AND EQUIPMENT ARE PROPERLY CLEANED JANITIZED. Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in further regulatory actions. If seeking to appeal the result of this inspection, a written request for hearing must be submitted to the Director before the indicated correction Person in Charge (Print and Sign) Catherine . C. San Nicolas 12/28/17 DEH Inspector (Print and R. ORIONDO (M) K. DUTNAS

White: DPHSS/DEH

Yellow: Food Establishment

Department of Public Health and Social Services

		Environmental Health ment Inspection Report Page	3 of 3
ESTABLISH	MENT NAME GFS GROUP	LOCATION (Address) LOT 5009 - 2-16 NEW #133 ROUTE & DEOFOO (GRMC)	<u></u>
	PECTION DATE SANITARY PERMIT NO. 17 000 2071	PERMIT HOLDER GLOBAL FOO SERVICES, LLC	
ITEM NO.	OBSERVATIONS A	ND CORRECTIVE ACTIONS	CORRECT BY DATE
Violation		the time frames indicated, or as stated in Sections 8-4	05.11 and
26		COMPLIANCE WITH THE ESTABLISHMENT'S	
	HACCP PLAN:		
	1. THAWING / DEFROSTING OF MENTS / POV		
	DATE: 12/24/2017 FOUND WITH		
	DATE: 11/1/17 - 11/5/17 BEEF	FLAP WAS KEPT OVER THE 48 to 72 Hour	
	THAWING / DEFROSTING TH		
	DATE: 11/13/17-11/19/17 PORK BU	TT WAS KEPT OVER THE 48 TO 72 HOUR THAWING/	
	DEFROSTING TIME.		ä
	VIII V	FOUND WITH MISTING DATE + TIME OUT.	
1 1		HITCING INFORMATION ON TEVERAL DATES.	
	3. CITY CAFE COLD FOOD TEMP LO	OF FOUND WITH MINTING LOGS FOR THE FOLLOWING	\$
	12/25/2017 , 11/26/2017 , 12	1 1 2017 , 11 16 2017 , 11 20 2017 , 11 21 2017 ,	
	11/13/2017 , 11/14/2017 & 10/	·	-
-			
	ALL LOGS SHALL BE COMPLETED IN	COMPLIANCE WITH THE ESTABLISHMENT'S	
	HACEP PLAN.		
	PHOTOS WERE TAKEN. REINSPECTION REQUESTION NATIONAL NO. 02041 REMOVED.	IT FIRM PROVIDED TO PERSON IN CHARGE (AC).	
	PLACARD "A" NO. 03093 ISSMED & POST	Έρ.	
	DISCUSCED THIS REPORT WITH CATHERINE	VAN NICOLAS, PIC.	
22			

further regula date.	ory actions. If seeking to appeal the result of this inspection, a wr	shall be corrected by the date specified by the Department. Fallure to comply m ritten request for hearing must be submitted to the Director before the indicated	
Person in Cha	rge (Print and Sign) CATHERINE C. SAN	NICOLAS Cash (AV Date: 12/28	117
DEH Inspecto	(Print and Sign)	RIONDO FAIDI ON Date: 12/28/17	

White: DPHSS/DEH Yellow: Food Establishment